Miele

Operating and installation instructions

Fridge freezer with Dynamic cooling KF 8582 SD ed

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

GB

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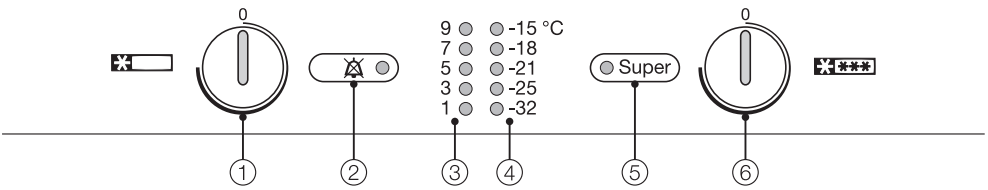
Guide to the appliance



① Refrigerator section On/Off and temperature dial

② Alarm off button and indicator light

③ Refrigerator section temperature display

④ Freezer section temperature display

⑤ Super freeze button and indicator light

⑥ Master dial for switching the whole appliance on and off and for selecting the temperature of the freezer section

① Butter and cheese compartment

② Dynamic cooling fan with On/Off switch

③ Egg tray

④ Refrigerator shelves

⑤ Interior lighting

⑥ Door shelves

⑦ Condensate channel and drain hole

⑧ Bottle racks

⑨ Fruit and vegetable containers

⑩ Bottle divider*

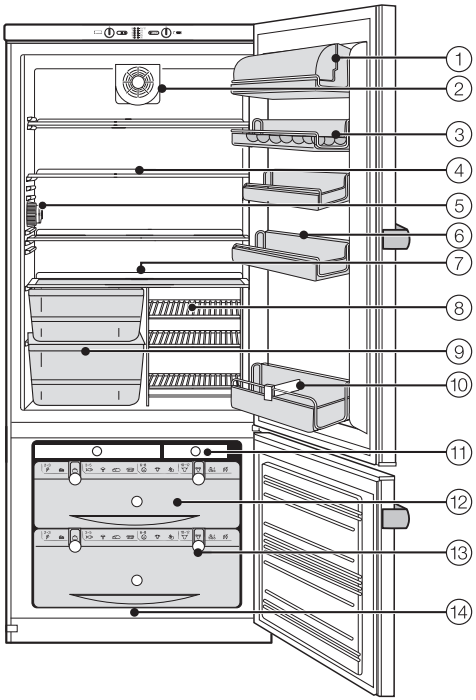
⑪ Cool packs

⑫ Freezer drawers with freezer calendar

⑬ Marker system for frozen food

⑭ Outlet pipe for defrosted water

* depending on model



Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are recycled.

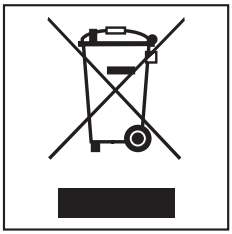
Disposal of your old appliance

Please ensure that the appliance presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse. See the "Warning and Safety" section of this booklet for further details.

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance.

Please dispose of your old appliance at your local community waste collection / recycling centre and not with your household waste.



Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.
In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant legal safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct use

This appliance is intended for domestic use only for the cool storage of foodstuffs as well as for storing deep frozen food, freezing fresh food and for preparing ice.
Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

This appliance is not a toy! To avoid the risk of injury, do not allow children to play on or near it, or to play with the controls. Supervise its use by the elderly or infirm.

Technical safety

This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this environmentally friendly coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.
Care must be taken during the transportation and installation of the appliance that no parts of the cooling system are damaged. Leaking coolant can damage the eyes.
In the event of any damage:
- avoid open fires and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up.
For every 8 g of coolant at least 1 m^3 of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable. Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

The appliance is only completely isolated from the electricity supply when:

– it has been switched off at the wall socket and the plug has been withdrawn.
– the mains fuse is withdrawn, or
– the screw-out fuse is removed (in countries where this is applicable).

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Use

Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer.
The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

Do not allow children to play with the appliance, for example to climb inside the drawers or to swing on the door.

Do not refreeze thawed or partially thawed food. Defrosted food should be used up as quickly as possible, as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

Do not use any electrical equipment in this appliance, e.g. ice cream makers. Danger of sparking and explosion!

If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright. Danger of explosion.

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode. Danger of injury and damage to the appliance.

When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour; otherwise they could burst. This could result in injury or damage.

Observe the "use by" dates given on food to avoid the risk of food poisoning.
Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on food manufacturer's packaging on storage conditions required as well as the "use by" date.

Do not use sharp edged objects to

– remove frost and ice,
– separate frozen foods and remove ice trays. They will damage the evaporator, causing irreversible damage to the appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause the build-up of gases and pose a danger to health.

Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.

If storing bottles of oil or food containing high levels of fat or oil in the appliance, take care not to let the fat or oil come into contact with plastic components. These can cause stress cracks to occur in the plastic components.

Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, can lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

Do not use a steam-cleaning appliance to defrost or clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Disposal of your old appliance

Before disposing of an old appliance, first make the door latch or lock unusable.
This way you will prevent children from accidentally locking themselves in and endangering their lives.

Disconnect it from the mains. Cut off the cable and render any plug unusable.

Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

– puncturing the refrigerant channels in the evaporator.

– bending any pipework.

– scratching the surface coating.

Splashes of refrigerant can damage the eyes.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

How to save energy

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near to a heat source (radiator, oven).	Situated near to a heat source (radiator, oven).
	Where the ambient room temperature is ideal at approx. 20°C.	Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: The lower the temperature in the appliance, the higher the energy consumption.
Temperature setting with a thermostat which is exact to the degree (digital display).	Cellar section 8 to 12°C	On appliances with winter setting, please make sure that the winter setting is switched off when the ambient temperature is warmer than 16 °C.
	Refrigerator section 4 to 5 °C	
	StayFresh zone just above 0 °C	
	Freezer section -18°C	
Use	Only open the door when necessary and for as short a time as possible.	Frequent opening of the door for long periods will cause a loss of coldness.
	Store food in an organised way.	If food is not stored in an organised way, searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	

	Normal energy consumption	Increased energy consumption
Defrosting	Defrost the freezer when a layer of ice one centimetre thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

Before using for the first time

The stainless steel surfaces and the stainless steel trim on the shelves have a protective foil to prevent scratching during transportation.

- Do not remove this foil until the appliance has been installed or built in. Start at one of the upper corners.
- Wipe stainless steel surfaces over with a suitable proprietary conditioning agent for stainless steel, such as Neoblank (available from the Miele Spare Parts Department). Follow the manufacturer's instructions on the label, and apply sparingly with an even pressure following the direction of the grain.
- Clean the inside of the appliance and the accessories with warm water and a little washing-up liquid, and then dry with a soft cloth.

Important:
To ensure the correct functioning of the appliance, let it stand for between 1½ and 2 hours after transporting it to its final location before connecting it to the mains.

Switching on

The refrigerator and freezer sections are switched on together with the master dial on the right hand side of the control panel.

- Using a coin turn the On/Off master dial in a clockwise direction away from the "0" position.

Forcing it beyond its range will damage it. Turn it only as far as it will go, then turn it back again.

The temperature display for the refrigerator section will light up and the interior lighting will come on when door is opened.

The temperature display for the freezer section will light up.
The alarm indicator light will also light up. It will go out when the temperature in the freezer is cold enough.

The appliance will start cooling.

Allow the appliance to run for a few hours before placing food in it. This will ensure that the temperature is sufficiently low.

Cool packs

Place the cool packs in the top drawer. The cool packs will be at their most effective after they have been in the freezer for approx. 24 hours.

Switching off

- Using a coin turn the On/Off master dial in an anti-clockwise direction back to the "0" position.

The temperature displays will go out out and the cooling process is switched off.

To switch the refrigerator section off separately

The refrigerator section can be switched off without having to switch off the freezer section. This is useful e.g. whilst on holiday.

- Using a coin turn the On/Off master dial in an anti-clockwise direction back to the "0" position.

The temperature display for the refrigerator section will go out and the refrigerator section will switch off.

To switch the refrigerator section on again

- Using a coin turn the On/Off dial for the refrigerator section in a clockwise direction away from the "0" position.

The refrigerator section temperature display will light up. The refrigerator section will start cooling. The interior light will come on when the door is opened.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday,

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- defrost the freezer, clean the appliance and
- leave the doors ajar to air it.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut, there is a danger of mould and odours building up inside the appliance.

The correct temperature

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

– the more often the door is opened and the longer it is kept open,

– if too much food is stored in it at once,

– the warmer the food is which is being put into it,

– the higher the ambient temperature surrounding the appliance.
The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

. . . in the refrigerator section

We recommend a temperature of **5 °C** in the middle of the refrigerator.

. . . in the freezer section

To freeze fresh food and to store frozen food for a long time, a temperature of **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

Setting the temperature

The temperatures for the refrigerator and freezer sections are set using the appropriate temperature dial.

■ Using a coin turn the dial for the refrigerator section or for the freezer section in a clockwise direction away from the "0" position.

Turn it only as far as it will go, then turn it back again. Turning it beyond its range would damage it.

Temperature displays

The temperature displays on the control panel always show the **required** temperature.

For example, if you want to set the temperature for the refrigerator section at 5 °C,

■ turn the temperature dial for the refrigerator section clockwise from 0 until the 5°C LED lights up on the control panel.

If you want the temperature in the freezer section to be -18 °C,

■ turn the temperature dial for the freezer section clockwise from 0 until the -18°C LED lights up on the control panel.

The temperature can be set slightly colder within the displayed temperature range (e.g. between -15°C and -18 °C).

- Turn the temperature selector slowly in a clockwise direction e.g. from the -15°C LED position until the -18°C LED flashes briefly in the temperature display.

The temperature is now set in between -15°C and -18°C.

Alarm

Your appliance has been fitted with a warning system which ensures that the temperature in the freezer cannot rise unnoticed. An alarm will sound and the alarm indicator light will flash if the temperature becomes too warm.

The alarm may sound and the alarm indicator light may flash,

– if you freeze a large amount of food at once without having switched on the Super freeze function beforehand.

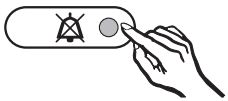
Depending on the temperature in the freezer, you should check the condition of the food. If food has defrosted or started to defrost check that it is still safe to use, and if so, use it as quickly as possible. Defrosted food may only be re-frozen after it has been cooked.

Activating the alarm system

The alarm system is always active. It does not have to be switched on manually.

Switching the alarm off early

The alarm will stop and the indicator light will go out when the temperature reaches the correct level again. However, if the noise disturbs you, you can switch the alarm off before this if you wish.



■ Press the alarm off button.

The alarm will stop. The indicator light will stay on until the correct temperature has been reached. The alarm system is then ready should it be needed again.

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.
During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food. In practice this means that the food loses a large degree of its moisture.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

Super freeze

Switch the Super freeze function on before putting fresh food into the freezer section.

Exceptions:

– when putting in food that is already frozen.

– when freezing less than 2 kg fresh food daily.

Switching on Super freeze

When freezing small quantities of food in the freezer section, the Super freeze function should be switched on **6 hours beforehand**. When freezing **the maximum load of food** the Super freeze function should be switched on **24 hours beforehand**.

■ Press the Super freeze button. The Super freeze indicator light will come on.

The appliance works at full power to lower the temperature in the appliance.

Switching off Super freeze

The Super freeze function will switch off automatically after approx. 65 hours. The indicator light will go out and the appliance will run at normal power again.

To save energy the Super freeze function can be switched off once a **constant** temperature of -18 °C or colder has been reached in the freezer section. You should also check the temperature inside the appliance from time to time.

- Press the Super freeze button. The Super freeze indicator light will go out, and the appliance will continue to operate at normal power.

Dynamic cooling

When the Dynamic cooling function is not switched on, the natural circulation of air in the appliance will cause different temperature zones in the refrigerator as the cold, heavy air will sink to the lowest section of the appliance. You should bear this in mind when placing food in the appliance (see "Using the refrigerator efficiently"). However, if you are placing a large amount of food in the refrigerator at any one time, it is a good idea to switch on Dynamic cooling. This way you can distribute the temperature inside the appliance to all areas more evenly so that all the food will be chilled to about the same degree.
The temperature is set as normal with the temperature control.

Dynamic cooling should also be selected when:

– the ambient temperature in the room is high (above approx. 30 °C), and

– the room humidity level is high.

Switching on Dynamic cooling

- Press the switch for Dynamic cooling above the fan to .

Switching off Dynamic cooling

- Press the switch for Dynamic cooling to "0".

The fan automatically switches off when the door is open.

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this for all delicate and highly perishable food, e.g.

– fish, meat, poultry,

– sausage products, ready meals,

– dishes or baked goods containing eggs or cream,

– fresh dough, cake mixtures, pizza or quiche dough,

– soft cheese and other dairy products,

– pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

If storing bottles of oil or food containing high levels of fat or oil in the appliance, take care not to let the fat or oil come into contact with plastic components. These can cause stress cracks to occur in the plastic components.

Food must not touch the back wall of the appliance, as it may freeze to the back wall.

Food which should not be stored in a refrigerator

Not all food is suitable for storing in the refrigerator. These include:

– Fruit and vegetables which are sensitive to cold, such as bananas, avocado pears, papaya, passion fruit, aubergines/eggplant, peppers/capsicum, tomatoes and cucumbers

– Fruit which is not yet ripe

– Potatoes

– Some hard cheeses, e.g. Parmesan

Storing food correctly

Store food covered or packaged. This will prevent food smells or tastes from affecting other foods, and prevent food from drying out and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables can be stored loose in the vegetable containers. However, you should bear in mind that some types of vegetables give off a natural gas which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

Examples of fruit which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado pears and figs.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Unpacked meats and vegetables

Different types of unpacked meats and vegetables must be kept separate. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

Protein rich foods

Please note that foods rich in protein deteriorate faster than others.
Shell fish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Meat

Meat should be stored loosely covered in suitable containers or packaging. Allowing the surface of the meat to dry slightly helps to prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination meat should not be allowed to come into contact with other foods.

Moving the shelves

The shelves can be adjusted according to the height of the food.

- Raise the shelf at the front, pull it out half way, and then lift it out.
- With the rear barrier facing upwards, place the shelf at the required position.
  The rear barrier must face upwards to prevent food from touching the back of the appliance and freezing to it.

Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

Adjusting the door shelves

- Push the door shelf upwards, then remove it by pulling it forwards.
- Replace the door shelf at the required position. Ensure that it is securely pushed back into position.

Moving the bottle divider

(depending on model)

The bottle divider can be moved to the left or right to ensure that bottles are held securely in position when the door is opened and shut.

Maximum freezing capacity

To ensure that fresh food placed in the freezer freezes through to the core as quickly as possible, the maximum freezing capacity must not be exceeded. The maximum freezing capacity for freezing within a 24-hour period is given on the data plate "Freezing capacity ....kg/24 hrs".

Storing frozen food

When buying frozen food to store in your freezer, check

– that the packaging is not damaged,

– the use-by date,

– the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

■ Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.

■ Store it in the freezer section as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

– The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.

– The following types of food **are not suitable for freezing**:
Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

– To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed. To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the fast boiling water for 2-3 minutes, depending on the variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.

– Lean meat freezes better than fatty meat, and can be stored for considerably longer.

– To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

– Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
– Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer.

Packing

■ Freeze food in portions.

Unsuitable packing material
- wrapping paper
- grease-proof paper
- cellophane
- bin bags
- plastic carrier bags

Suitable packing material
- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers

■ Expel as much air as possible from bags etc. before sealing them, to prevent freezer burn on food.

■ Close the packaging tightly with
- rubber bands
- plastic clips
- string or bag ties
- freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

■ Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer section

■ When freezing more than 1 kg of fresh food at a time, press the Super freeze button. The Super freeze indicator light will come on. The temperature in the freezer section will drop so that the frozen food already in the freezer will retain its coldness.

Placing food in the freezer section

■ Place the food flat in the bottom of the drawers so that it freezes through to the core as quickly as possible.

■ Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

Freezer calendar

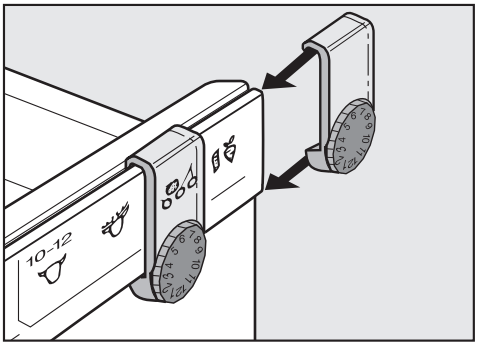
The freezer calendar on the freezer drawer gives the length of time which various foods can be stored for effectively.

Where the storage time given on the packaging differs, follow the advice on the packaging.

Marker system for frozen food

The marker system serves as a reminder of how long food has been stored.

Each freezer drawer has two slide markers with dials. The months are represented on the dials as 1 – 12.



■ Slide the markers onto the guide runners on the edge of the drawers.

The slide markers are used to indicate the type of food being frozen, and the dials to show the month in which it was placed in the freezer.

Defrosting

Frozen food can be defrosted in different ways:

– in a microwave oven,

– in an oven using the "Fan" or "Defrost" setting,

– at room temperature,

– in the refrigerator (the cold given off by the frozen food helps to keep the food stored in the refrigerator cold),

– in a steam oven.

Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning!

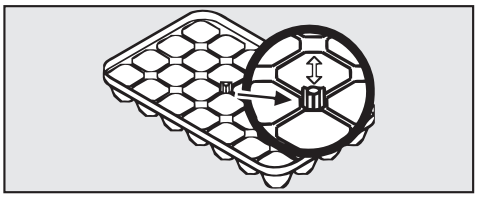
Fruit should be defrosted at room temperature in its packing, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cube tray

(with or without release button, depending on model)



- Press down the release button on the ice cube tray and fill the tray with water. Any excess will flow out through the outlet.
- Pull the release button up to seal the ice cube tray.
- Place the tray in the bottom of one of the freezer drawers.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

When cooling drinks quickly, make sure bottles are **not left in the freezer for more than one hour**, as they could burst.

Cool packs

Cool packs prevent the temperature in the freezer rising too quickly in the event of a power cut.

Place the cool packs on the shelf above the freezer drawers. The cool packs will be at their most effective after they have been in the freezer for approx. 24 hours.

If there is a power cut, place the cool packs directly on top of the frozen food in the upper drawer so that the food will be kept cold for as long as possible.

When placing fresh food in the freezer, use the cool packs to separate the fresh food from the food which is already frozen so that the frozen food does not begin to thaw.

The cool packs can also be used in a cool bag to keep food or drinks cool for a short period of time.

Refrigerator section

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. These are automatically removed and defrosted by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer section

The freezer section does not defrost automatically.

In normal use, ice and frost will form on the evaporator plates. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off an evaporator plate as this can damage it and make the freezer unusable.

The freezer section should be defrosted from time to time. It must be defrosted if a layer of ice approx. 5 mm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer.

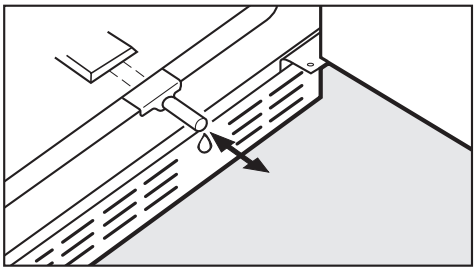
Before defrosting

- Remove the frozen food from the freezer and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths and store it in a cool place until the freezer is ready for use again.

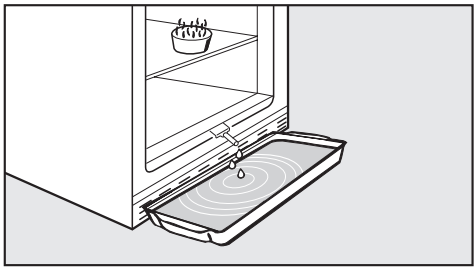
To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off at the socket, and remove the plug.
- Open the freezer section door.



- Push the outlet pipe for defrosted water out as illustrated.



- Place a container in front of the appliance to collect the defrosted water. Make sure that the container does not overflow.

To speed up defrosting, a bowl with hot water (not boiling) can be placed inside the freezer.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they could contain substances which could damage the plastic parts and which may cause a build-up of gases and pose a danger to health.

After defrosting

- Empty the container.
- Mop up any residual water still in the freezer section with a sponge or absorbent cloth.
- Push the outlet pipe back into position.
- Clean the appliance, and then dry it thoroughly.
  Do not let water get into the condensate channel and drain hole.
- Insert the plug in the socket.
- Switch the appliance back on and switch on Super freeze so that the freezer section can achieve the required temperature quickly.
- Once the temperature in the freezer has reached the required temperature, place the food back in the freezer section.

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents. "Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

Stainless steel surfaces can be buffed using a proprietary conditioning agent for stainless steel such as Neoblank (available from the Miele UK Spare Parts Department).
Follow the manufacturer's instructions and apply with an even pressure following the direction of the grain.

Do not let water get into the electronic unit, ventilation gaps or into the light.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

Before cleaning

- Switch the appliance off, switch off at the socket and remove the plug.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer section.
- Take out any removable parts, e.g. shelves, for cleaning.
- The stainless steel trim can be pulled off the front edge of the refrigerator section shelves for cleaning.

Cleaning the outer casing, the interior and accessories

- Clean the refrigerator section at least once a month and the freezer section each time it is defrosted. Use warm water with a little washing up liquid.
- Accessories, drawers and shelves should all be hand-washed. The butter dish is, however, dishwasher safe.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- To help prevent re-soiling, a proprietary stainless steel conditioning agent, such as Neoblank, can be used on stainless steel surfaces.
- After cleaning, wipe the interior and accessories with a damp cloth, and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Ventilation gaps

- The ventilation gaps should be cleaned regularly with a brush or vacuum cleaner. A build-up of dust will increase the energy consumption of the appliance.

Door seals

Do not use any grease or oil on the door seals as these will cause the seals to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water and then wiped dry with a soft cloth.

Metal grille at the back of the appliance

The metal grille at the back of the appliance (heat exchanger) should be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

When cleaning the grille, make sure that the pipework and other components do not get broken or damaged in any way.

After cleaning

- Replace all shelves and accessories in the refrigerator section.
- Place food back in the refrigerator section, close the appliance doors, insert the plug in the socket and switch the refrigerator section and the freezer section on.
- Switch on the Super freeze function so that the freezer section can cool down quickly. The indicator light will come on.
- Once the freezer section has reached the required temperature, place the food back in the freezer drawers and slide the drawers back into the freezer section.
- Switch off Super freeze by pressing the Super freeze button when the temperature in the freezer is a constant -18 °C or colder.
  The indicator light will go out.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Some minor problems can be corrected without contacting the Miele Service Department.

What to do if . . .

. . . the appliance does not get cool.

- Make sure that the temperature selectors are not pointing to the "0" position.
- Check that the plug is correctly inserted in the socket and switched on.
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, contact the Miele Service Department.

. . . the door to the freezer section will not open because it has been opened and closed too many times in succession.

This is not a fault. The suction caused by opening and closing the door is preventing the door from opening. Wait a few minutes and then try again. It should now open without force.

. . . the temperature in the refrigerator section or freezer section is too low.

- Turn the temperature selector to a warmer setting.
- Check that the doors have been closed properly.
- The Super freeze function is still on and the Super freeze indicator light is on.
  The Super freeze function switches itself off automatically after approx. 65 hours.
- Has a large amount of fresh food been put in at the same time for freezing?
  This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically.

. . . the appliance is switching in too frequently and for too long.

- Check whether the ventilation gaps have been covered over or become dusty.
- Check whether the metal grille (heat exchanger) at the back of the appliance has become too dusty.
- The doors have been opened too frequently, or a large amount of fresh food has been put in at once for freezing.
- Check that the doors have been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer section. If it has then the freezer section will need defrosting.

. . . the frozen food is thawing because the freezer section is too warm.

- Is the room temperature lower than the ambient temperature for which the appliance is designed?

  If so, raise the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long causing the freezer section to become too warm.

. . . food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

. . . there is a thick layer of ice in the freezer section.

- Check whether the freezer section door closes properly.
- Defrost and then clean the freezer section.

Too thick a layer of ice reduces efficiency and increases energy consumption.

. . . the alarm sounds and the alarm indicator light flashes.

The temperature in the freezer section is too warm, because

- a large amount of food has been frozen at once without switching on the Super freeze function.
  The alarm will stop and the indicator light will go out when the temperature has reached the correct level again.
  If the alarm and indicator light do not go out, please call the Service Department.
- the compressor is faulty. Call the Service Department.

Depending on the temperature in the freezer, you should check the condition of the food. If food has defrosted or started to defrost, check that it is still safe to use, and if so, use it as quickly as possible. Defrosted food may only be re-frozen after it has been cooked.

. . . the Super freeze indicator light and one of the temperature display lights are flashing at the same time.

There is a fault. Call the Service Department.

. . . the temperature displays do not light up.

Check to see if the Super freeze button indicator light comes on when the Super freeze button is pressed.

- If this lights up, then the temperature displays are faulty. Call the Service Department.
- If the Super freeze indicator light does not come on either, then check whether
  - the plug is correctly inserted in the socket.
  - the mains fuse has blown. If it has there is a fault. Call the Service Department.

. . . the Super freeze indicator light does not light up, even though the appliance is working.

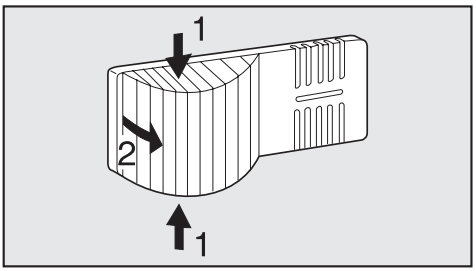
The indicator light is defective. Call the Service Department.

. . . the interior lighting is not working.

- Was the refrigerator section door left open for too long? The lighting switches itself off automatically after approx. 15 minutes.

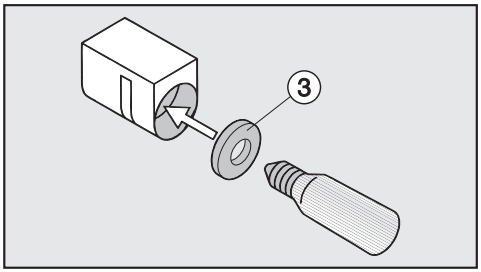
If this is not the case, then the lamp is defective:

- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Press the sides of the lamp cover together ①, disengage the cover and unclip it at the back ②.
- Unscrew the lamp and replace it with a new one.

  Lamp specification:
  220 - 240 V, max. 25 W, E 14 fitting.



- Screw the new lamp into the connection. Ensure it goes in correctly and make sure that seal ③ makes a tight fit.
- Replace the cover by clipping it in at the rear and then pressing it in at the sides.

. . . the floor of the refrigerator is wet.

The drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

Normal noises	What causes them
Brrrrr...	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb....	A gurgling noise can be heard when coolant is circulating through the pipes.
Click....	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr....	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them?
Rattling, vibrating	**The appliance is uneven:** Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

After sales service

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

– Your Miele Dealer

or

– The Miele Service Department (see back cover for address).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance. This information is given on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety (BS 7651 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

The voltage and frequency are given on the data plate. Please ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

Do not place any appliance which gives off heat, such as a toaster or microwave oven, on top of this appliance, as this would increase the appliance's energy consumption.

This fridge freezer must not be installed "side-by-side" next to another refrigerator or freezer.
Since the appliance is not fitted with side wall heating, "side-by-side" installation next to another refrigerator or freezer could cause a build-up of condensation.
Further information is available from your dealer.

Location

The appliance should be installed in a dry, well-ventilated room.
The room temperature should not go above or below the climate range for which the appliance is designed.
The higher the ambient temperature of the room, the more energy the appliance requires to operate.

It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator.

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+18°C to +38°C
T	+18°C to +43°C
SN-NT	+10°C to +38°C
SN-T	+10°C to +43°C

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the internal temperature in the appliance to rise with the risk of food deteriorating and going off or frozen food defrosting.

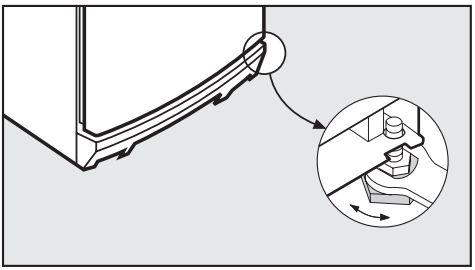
Ventilation

Air at the back of the appliance gets warm. To ensure sufficient ventilation, the ventilation gaps must not be covered over. The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

Installation

- Remove any cable clips from the back of the appliance.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.
- Carefully push the appliance into position. The appliance can be placed directly against a wall.

Aligning the appliance



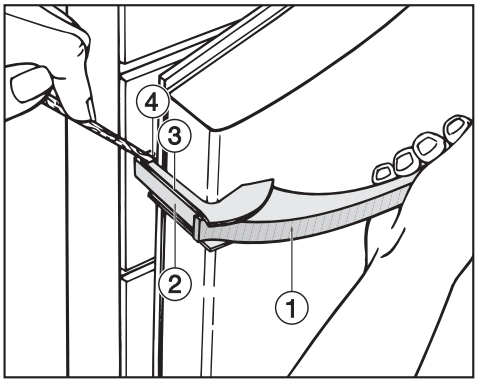
- To align the appliance adjust the feet using the spanner supplied.

Changing the door hinging

The appliance is supplied right hand hinged. If left hand door hinging is required, follow the instructions below.

Removing the door handle:

First the side section of the handle must be removed:



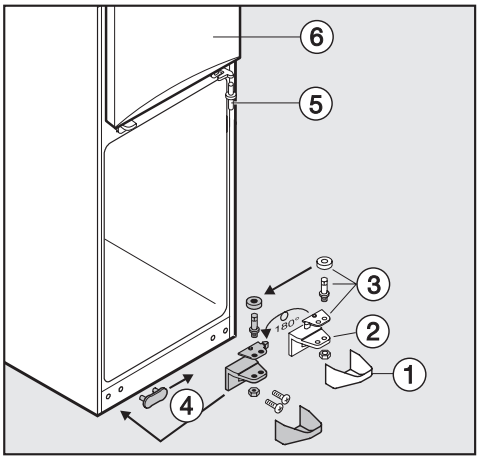
- Pull door handle ① towards you. Side section ② slides back, creating a gap ④ between side section ② and mounting plate ③.
- Place a suitable object (e.g. a spoon handle) in gap ④, and slowly lever the handle towards the door.

Be careful not to let the "spoon handle" slip, causing damage to the appliance.

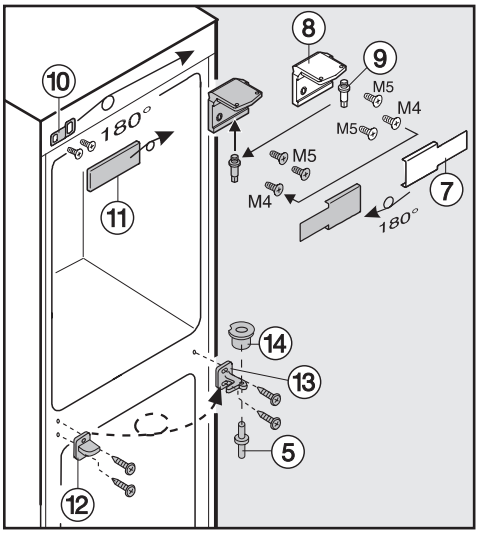
The side section ② can now be removed.

- Pull side section ② out of the guides on the mounting plate.
- Loosen the 4 screws (Torx 15) in the mounting plate, and remove the handle.
- Remove the cover caps from the opposite side, and fit them into the empty holes.

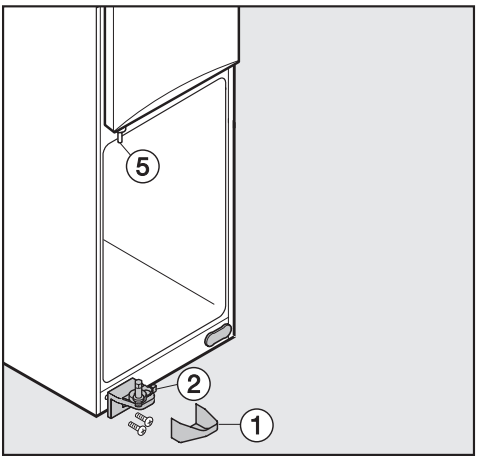
Changing over the doors:



- Remove cover ①.
- With the appliance door closed, unscrew lower hinge bracket ② and then take the door down and off.
- Refit cover cap ④ on the opposite side.
- Take hinge parts ③ out of hinge bracket ②, then refit them in the second hole in the hinge bracket.
- With the upper door ⑥ closed, pull hinge pin ⑤ downwards to remove it.
- Open the upper door, and pull it downwards and off.



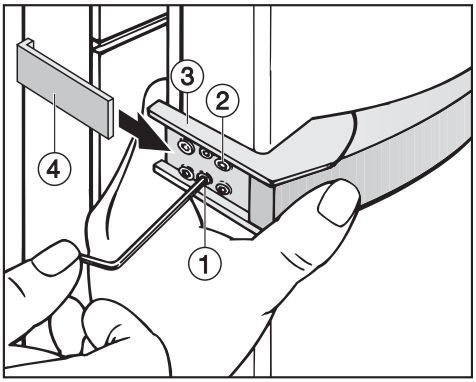
- Remove cover ⑦, and unscrew hinge bracket ⑧.
- Fit hinge pin ⑨ in the second hole of hinge bracket ⑧.
- Refit bracket ⑩ and cover ⑪ turned through 180° on the opposite side.
- Screw hinge bracket ⑧ into the opposite side.
  The **M4 screw** has to be screwed into the left hole of the hinge bracket.
- Turn cover ⑦ through 180°, and fit it on the other side.
- Exchange cover ⑫ in the middle of the appliance with bracket ⑬. To do this:
  Unscrew cover ⑫ and bracket ⑬, turn them around and screw in on the opposite side.
- Pull bearing bush ⑭ downwards out of hinge bracket ⑬ and refit it from above into the bracket.
- Remove the plugs from the door bearing bushes in the top of the doors and refit on the opposite side.
- Hang the upper appliance door on hinge pin ⑨ and close the appliance door.
- Push middle pin ⑤ from below through bracket ⑬ into the upper appliance door.
- Check that the upper door is correctly aligned. If necessary, align it using the long slots in bracket ⑬.



- Hang the lower door on pin ⑤ and then close the appliance door.
- Fit lower hinge bracket ② in the door bearing bush of the lower door. Then screw it securely to the housing.
- Refit cover ①.

Refitting the handles:

Please make sure you follow the instructions below carefully when you refit the handle. The door seal will be damaged if the handle is fitted incorrectly.



- Loosely attach the handle to the opposite side of the door with the two front screws ②.

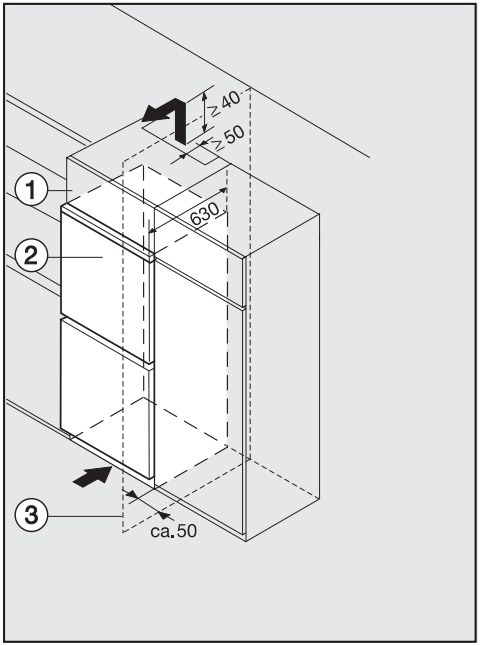
Mounting plate ③ must be positioned on the side of the door so that when the door is **closed** it is flush with the side of the appliance.
If this is not the case

- Tighten the two grub screws ① with the allen key provided until mounting plate ③ lines up correctly.
- Then tighten all 4 fixing screws ②.
- Slide the side section of the handle ④ into the guides on the mounting plate until it clicks into place.

It is important to check that the side section of the handle ④ does not come into contact with the door seal when opening the door, as this would damage the door seal permanently.

If, after you have refitted the handle, you find that the side section does touch the door seal when the door is opened:

- Realign mounting plate ③ with grub screws ① until the mounting plate and the side section of the handle ④ are at the correct angle and the side section does not touch the seal when the door is opened.



The appliance can be installed in a kitchen run. To match the height of the rest of the kitchen, the appliance can be fitted with a suitable top box ①.

A ventilation gap of at least 50 mm depth must be allowed for behind the appliance and top box, if fitted, for air to circulate.
A gap of at least 40 mm is required between the top of the appliance (or top box) and the ceiling to ensure that air can circulate without hindrance. Otherwise the appliance has to work harder, resulting in an increase in electricity consumption. The larger the cross-section, the more efficient the appliance.

The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

When **installed next to a wall** ③ a distance of approx. 50 mm is needed on the hinge side between the wall and the appliance ②, so that the doors and the handles have sufficient space for opening.

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